

**2011 WorldSkills Australia School/College  
Food & Beverage Competition  
FBS11/5 Marking Scale**

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**MARKING SUMMARY**

**Competitor Name:** \_\_\_\_\_

**Competitor Number:** \_\_\_\_\_

**Group Number:** \_\_\_\_\_

<b>Task</b>	<b>Description</b>	<b>Mark</b>	<b>Weighting factor</b>	<b>Total Score</b>	<b>Maximum Score</b>
<b>1</b>	Grooming & uniform		<b>2</b>		<b>20</b>
<b>2</b>	Napkin Folding		<b>1.5</b>		<b>15</b>
<b>3</b>	Cloth Laying and Changing		<b>2</b>		<b>20</b>
<b>4a</b>	Mise En Place		<b>2</b>		<b>20</b>
<b>4b</b>	Table Set Up		<b>2.5</b>		<b>25</b>
			<b>Total Score</b>		<b>100</b>

\_\_\_\_\_  
Signed Chief Judge

\_\_\_\_\_  
Signed Auditing Judge

I certify that the assessment results have been achieved in accordance with the WorldSkills Australia Operational Guidelines

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Teachers Name: \_\_\_\_\_

Competitors are judged on a yes / no basis. Marks are awarded to the points allotted to the task or nothing at all. (eg 2 points or 0 points – no ½ marks)

TASK – DESCRIPTION	YES	NO	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
<b>Task 1 Grooming-Uniform</b>																	
- hair	2	0															
- hands	2	0															
- personal hygiene	2	0															
- uniform-complete (ironed)	4	0															
- name badge	2	0															
- appropriate footwear	4	0															
- overall presentation	4	0															
<b>TOTAL POSSIBLE MARK</b>	20	0															

TASK – DESCRIPTION	YES	NO	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
<b>Task 2 Napkin Folds</b>																	
- simple 1	3	0															
- simple 2	3	0															
- simple 3	3	0															
- ornate 1	3	0															
- ornate 2	3	0															
<b>TOTAL POSSIBLE MARK</b>	15	0															

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<b>Task 3</b>																	
<b>Table Cloth Changing</b>																	
- timing	6	0															
- hygiene	4	0															
- method	6	0															
- OH&S	4	0															
<b>TOTAL POSSIBLE MARK</b>	20	0															

<b>TASK – DESCRIPTION</b>	<b>YES</b>	<b>NO</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>
<b>Task 4a</b>																	
<b>Mise En Place</b>																	
- butter	4	0															
- service equipment	4	0															
- speed & efficiency/polishing	4	0															
- overall presentation & methodology	4	0															
- OH&S	2	0															
- hygiene	2	0															
<b>TOTAL POSSIBLE MARK</b>	20	0															

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<b>Task 4b Table Set Up</b>																	
- correct cutlery polished/accurately placed	5	0															
- correct glassware polished/accurately placed	5	0															
- middle items	4	0															
- timing & efficiency	4	0															
- OH&S	2	0															
- overall presentation	5	0															
<b>TOTAL POSSIBLE MARK</b>	25	0															